

VALLEJO AVENAS CHARDONNAY

WINE FROM SMALL PLOTS

D.O.P. UTIEL-REQUENA

Grape Variety
100% Chardonnay

Year Planted
2002

Surface Area
2ha

Yield
47 hl/ha

Area of Production

Venta del Moro. The Utiel-Requena Protected Designation of Origin enjoys a uniform geographical identity, seated upon a plateau with a diameter of 45 km, and common weather traits. It covers more than 1,800 km² with an average altitude of 700 m above sea level.

Soil

Calcareous clay soil with a sandy clay texture. Shallow. The soil is poor, with the peculiarity of horizontal layers of limestone and red clayey loam and fine sandstone formed in the Tertiary Period. This gives a very well oxygenated terrain with great biological wealth and great winegrowing potential.

Weather

The climate is continental, influenced by the Mediterranean. The average annual temperature is 14°C, with a temperature range of more than 17°C. The winters are long and cold; the summer is relatively short; autumn is short and temperatures undergo a sharp decline. Precipitation is 415 mm per year.

The influence of two winds called the *Cierzo*, a dry north-easterly which acts as a natural phytosanitary agent, and the *Solano*, an easterly, maintains moderate temperatures during the summer afternoons.

Winemaking

Direct, light pressing of the grapes, using the first fractions only. Fermentation at 18°C in the barrel, to rest on lees for 5 months. Ageing in 500-litre barrels for a minimum of 6 months. This achieves the particular nature of the single variety, which together with the characteristics of the locality reflects such a distinctive personality.

Tasting Notes

Colour: Pale yellow, clean and bright.
Aroma: Good intensity and complexity, fresh with predominant notes of ripe white fruit, pineapple, light citrus tones, and reminiscent of nuts.
Taste: Good entry into the mouth, fresh and silky in the passage, it has a certain smoothness. Good acidity and a structured, balanced passage leading to a long finish. The ripe white fruit return in the aftertaste with a creamy sensation.

Vintage
2022

Alcohol Content
13% vol.

pH
3.25

Total Acidity in Tartaric
5.5 g/l

Yield: 5,986 bottles
Volume: 750 ml
Stopper: Cork
Boxes per pallet: 80 boxes x 6 bottles x 1 Euro-pallet
Rows: 5 rows x 16 boxes
Gross weight 720 kg
Channel: On trade

